

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

Claims 1-4 (Canceled)

5. (Currently amended) A method for preparing a fully-cooked boned pork product comprising the steps of:

(a) applying radiant infrared heat to the boned pork product at a temperature of about 1500°F for about 1.5 to 1.75 minutes at a first station ~~until~~ whereby the boned pork product is braised and charred, then

(b) applying steam to the braised and charred boned pork product at a temperature of about 180°F-212°F for about 2 hours using at least one spiral steam cooker at a second station ~~until~~ whereby the braised and charred boned pork product is fully-cooked, and then

(c) cooling the fully-cooked boned pork product at a third station.

6. (Currently amended) The method of claim 5 further comprising the step of transporting the product from the first ~~cooking~~ station to the second ~~cooking~~ station.

7. (Currently amended) The method of claim 6 further comprising the step of transporting the product from the second ~~cooking~~ station to the third station.

8. (Previously presented) The method of claim 5 wherein said step of applying radiant infrared heat to the boned pork product is accomplished using a radiant heat searing oven.

Claim 9 (Canceled)

10. (Currently amended) The method of claim 6 wherein said step of transporting the product from the first ~~cooking~~ station to the second ~~cooking~~ station is accomplished using a first conveyor belt.

11. (Currently amended) The method of claim 7 wherein said step of transporting the product from the second ~~cooking~~ station to the third ~~cooking~~ station is accomplished using a second conveyor belt.

Claims 12-17 (Canceled)

18. (Currently amended) A method for preparing a fully-cooked and frozen boned pork product comprising the steps of:

(a) heating the boned pork product with radiant infrared heat ~~until~~ at a temperature of about 1500°F for about 1.5 to 1.75 minutes whereby the boned pork product is braised and charred, then

(b) steaming the braised and charred boned pork product ~~until~~ at a temperature of about 180°F-212°F for about 2 hours using at least one spiral steam cooker whereby the braised and charred boned pork product is fully-cooked, and then

(c) freezing the fully-cooked boned pork product.

19. (Previously presented) The method of claim 18 further comprising the step of marinating the boned pork product prior to heating the boned pork product with radiant infrared heat.

20. (Previously presented) The method of claim 19 further comprising the step of immersing the boned pork product in bacon grease or other glaze solution for flavoring after the boned pork product is fully cooked and before it is frozen.

Claim 21 (Canceled)

22. (New) The method as claimed in claim 5 wherein said steam applying step is performed using two spiral steam cookers.

23. (New) A method for preparing a fully-cooked boned pork product, said method comprising the steps of:

(a) depositing an uncooked boned pork product on a first conveyor belt, said first conveyor belt conducting the uncooked boned pork product through a radiant infrared heat searing oven for about 1.5 to 1.75 minutes at a temperature of about 1500°F, whereby the boned pork product is braised and charred;

(b) then, transferring the braised and charred boned pork product onto a second conveyor belt, said second conveyor belt conducting the braised and charred boned pork product through a first spiral steam cooker for about 1 hour at a temperature of about 180°F-212°F; and

(c) then, transferring the braised and charred boned pork product onto a third conveyor belt, said third conveyor belt conducting the braised and charred boned pork product through a second spiral steam cooker for about 1 hour at a temperature of about 180°F-212°F, whereby the braised and charred boned pork product is fully-cooked.

24. (New) The method as claimed in claim 23 wherein said first spiral steam cooker is an upward spiral steam cooker and said second spiral steam cooker is a downward spiral steam cooker.

25. (New) The method as claimed in claim 23 further comprising, after step (c), the step of transferring the fully-cooked boned pork product onto a fourth conveyor belt, said fourth conveyor belt conducting the fully-cooked boned pork product from said second spiral steam cooker into a freezer.

26. (New) The method as claimed in claim 23 wherein all of said transferring steps are automated.

27. (New) The method as claimed in claim 23 further comprising, prior to step (a), the step of marinating the uncooked boned pork product.